



For Your Safety

12, Mangalam Place, Sector – 3, Rohini, New Delhi – 110085 Contact Us: 011-4340 0000/7/8, 9990200004 • Email Us: info@sevenseashotel.com



Ramesh Dang Chief Managing Director- Seven Seas Hospitality Pvt. Ltd. President, Delhi Banquet Federation



Your Safety is Our Utmost priority

Dear Guest,

At Seven Seas Hotel, it is our privilege to serve you.

Seven Seas take standards for hygiene and cleanliness very seriously and are taking additional steps to ensure the safety of our guests and associates. On a daily basis, Seven Seas is working to ensure that we meet the latest guidelines on hygiene and clinical cleaning. Seven Seas health and safety measures are designed to address a broad spectrum of viruses, including **COVID-19**, and include everything from hand-washing hygiene and cleaning product specifications to guest room and public area cleaning procedures.

During this global pandemic crisis where work is severely affected, we look forward to all your support, patience and perseverance in continuing to deliver world class hospitality services that demonstrate to guests that we are providing you a safety and hygiene '**KAVACH**'.

*

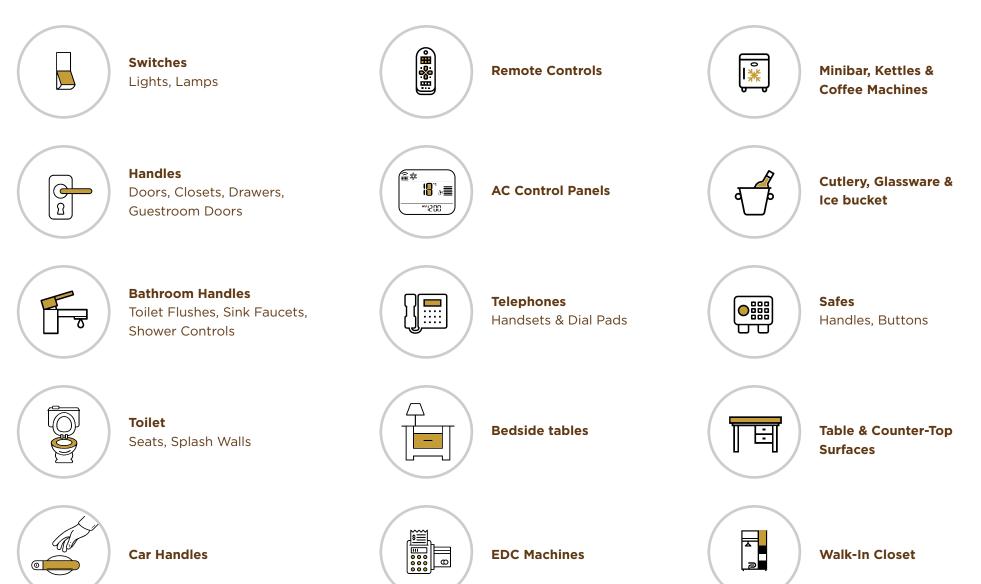
Kavach Safety & Hygiene

Seven Seas plans to introduce a safety and hygiene programme '**KAVACH**' mandate through a performancebased cleaning, disinfection and infectious disease prevention program that will focus on establishing hotel environment that is sanitary safe and healthy. '**KAVACH**' will also include detailed training and hygiene SOPs.

'KAVACH' addresses all the parameters of hotel operations, redefining protocols that ensure a safe environment while you continue to enjoy our luxurious and indulgent services. **Make peace of mind your first priority with Seven Seas.**

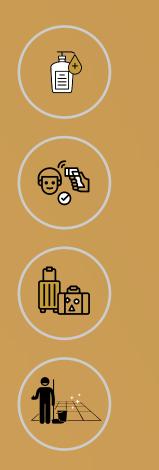


Key Touch-Points





Front of The House



Precaution is better than cure

Front of The Hotel

- Rooms will be given on single occupancy unless guest are a family unit.
- Mandatory screening of **body temperature** upon arrival of the guest.
- Guest **luggage disinfected** before and after placing it in the scanner.
- All stationary items such as notepads & pens are sanitized after each use.
 - We will disinfect collected key cards with medical-grade
 - antimicrobial agent.
 - All guest elevator landing areas to have sanitizers.
- Guest elevators to operate a maximum capacity of 4 guests per elevator.
- Hand sanitizer will be available next to elevators.
- Aesthetic markings on the floor of the elevator to indicate standing position.





Precaution is better than cure

Guest Rooms

- A Housekeeping Manager will monitor and **record periodicity of cleaning schedules** at all high touch areas across the hotel like door handles, switches, buttons etc.
- Our housekeeping service will continue daily and can be flexible on timings in order to minimize person-to-person exposure.

Our guest rooms will be equipped with disinfecting wipes and

Sanitizers.

- Based on your preference, extra amenities will be placed prior to
- your arrival to reduce any need for increased contact during the stay.
- Our linen will be handled with extreme care to prevent raising dust and potential contamination.
- Used linen will be washed at a minimum of 70°C for at least 25 mins to kill potential bacteria.
- We will **disinfect bins** with appropriate anti-microbial cleaning agent.





The New Norms

Food & Beverage

All guests will be greeted respectfully saying 'Namaskar'.
Non-invasive thermal testing conducted for all guests at the time of entering restaurant.
All tables will be sanitized periodically.
Our stewards will wear protective gear as per our health guidelines.
All equipments, in room dining trolleys and other tableware cleaned and sanitized periodically.
Deep cleaning of soft surfaces with the recommended cleaning agent.
All service and clearance done through In Room Dining will be from the guest door step.
Associate will not enter the room.

Table reservations will have to be made in advance.



The New Norms

Food & Beverage

- We will exclusively provide 'A La Carte' service for breakfast, lunch, afternoon tea, and dinner but some cold items may be available for hand collection by guests.
 - Wine by the glass will been served.
- We will continue to observe the strictest good hygiene practices across all areas of the hotel following the norms of **Hazard Analysis Critical Control Point**(HACCP).
- To limit the exposure, through the service period only one associate will interact with the guest
 - (including order taking, food pickup, clearance, billing, checking for satisfaction).
 - Tables and chairs will be disinfected prior to seating a guest.
 - Digital payments will be encouraged.
 - Digital menu with a QR code on the table to explore the restaurant menu.





•

•

•

Banqueting

*

All banquet stationery and amenities will be sanitized per use. Hand sanitizer and disinfectant wipes will be kept on each table as an amenity. Fresh air systems will be turned on 30 minutes in advance to ensure good ventilation. All party vendors (wedding decorator, event company etc.) will undergo the same temperature check as the associates and guests.

Any equipment brought in by party vendors will be disinfected before entering the hotel premises.

All **vendor staff** to wear gloves and masks while working in the hotel premise.



Banqueting: Guest Care Norms

- **PPE kits** and **mas**k for all associates.
- Mandatory Arogya setu app for all guests and staff.
- **Buffet setup** keeping in mind social distancing norms.
- More of **personalise** and **pre-plated** service of starters.
- Interactive live counters offering customised gourmet delights.
- Strict hygiene standards for sanitisation of all crockery and glassware.
- Special **immunity booster** and **detox drinks** in the menu.
- Chef curated food menu including healthy delicacies.
- Seating arrangement in the hall with adequate gapping following social distancing rules.

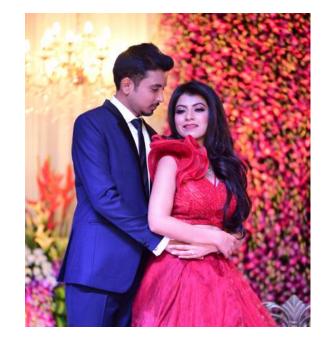


Banqueting: Weddings & Social Events

- All guests will be greeted respectfully saying 'Namaskar'.
- Non-invasive thermal testing conducted for all guests at the time of entering banquet hall.
- Statutory announcements during the event to follow social distancing norms.
- · Family style service to be replaced by silver service or Gueridon service.
- Adapt the design of the **buffet live station** to allow a safe distance of minimum 1m.
- Individually served dishes.
- · Stationary dishes on buffet to be served by associates only.
- Dedicated staff with protective gears at buffet counters to offer food to maintain TOUCHLESS experience.
- When **refilling buffets**, new platters should be used to replenish, no transfer of items to platters in use to **avoid any contamination**.
- Service of canned/packed beverages instead of open beverages.

*







Creating Magic, The Safe Way

Weddings



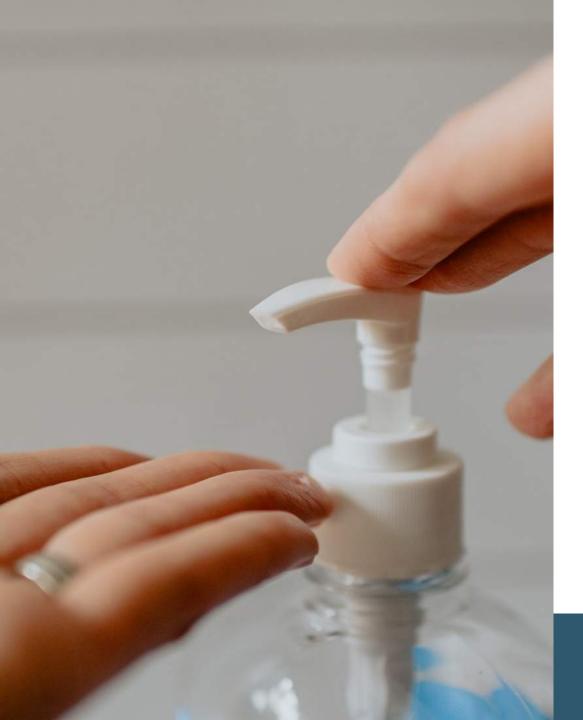


Remains Closed

Recreational Experience

*

- Fitness centre, pool, spa & salon will **remain closed** for service until advised by the concerned Governmen<u>t authorities</u>.
- Hotel will actively communicate with guests about the **safety and hygiene** practices being followed in these areas.



Guest Departure Experience: Check Out

- **Contact less payment** options and e-mail receipts will be encouraged; Payment terminals will be disinfected before and after each transaction.
- Credit cards will be sanitized while receiving and handing over the card.
- Folders and pens will be sanitized prior to handing over to the guest.
- The guest experience **feedback form** will actively seek feedback about the changed service standards and offerings.
- We will **disinfect** collected **key cards** with medical-grade antimicrobial agent.

What are COVID-19's symptoms?

1 🛜 🗖

The most common symptoms are very similar to other viruses: fever, cough, and difficulty breathing.

What To Know

Common symptoms of COVID-19 are changing as more is learned about the disease. For the most up to date symptom list, visit the CDC's website.

Symptoms may appear 2 to 14 days after exposure and range from mild to severe illness.

Back Of The House

- Aarogya Setu App status need to be shown at employee entrance at Time Office.
- Non-invasive thermal testing conducted for all associates at the time of entering hotel.
- Temperature check for all employees clocking into the premises of the hotel and staff running temperature **more than 98.6**° **F** should be asked to return home.
- Any associate suffering from sore throat, dry cough, shortness of breath, fatigue, vomiting and / or diarrhea will be asked to return home and contact their local Public Health centre.
- · Social distancing maintained in the associate dining area.
- All associates will use touch less hand sanitizer before and after clocking in to work.
- Outer shoes used inside hotel will be cleaned every day. Sole of shoes will be cleaned and disinfected with anti-microbial cleaning agent as colleagues enter building; Top of shoes will be polished.
- Periodic medical fitness test to be conducted for all employees.

Cleaning & Hygiene Partner

We work with **DIVERSEY** to create a safer, cleaner and healthy environment across our hotel, whether at restaurants, staff cafeteria, public area washrooms, kitchens, guest room, swimming pool, reception, lobby, staircase or laundry.

- AIR FRESHNER: Taski R5.
- BATHROOM CLEANER CUM SANITISER: TASKI R1.
- SURFACES: Taski R2.
- BATHROOM AND FITTINGS CLEANER: TASKI R9.
- WINDOW GLASS: Taski R3.
- HAND SANITIZATION: Softcare Des E 70% Isopropyl alcohol wipe.
- LAUNDRY: Entire range of CLAX series chemicals.



KAVACH



At the Heart of Where It All Happens

PRBBBBB



TULSI 1

*



(1)

S